ecosmart®

Model CTX4-10EVH
Capacity:
five (5) 2-1/2" full-size or 65mm GN 1/1 pans,
ten (10) 1-1/4" full-size 20mm GN 1/1 pans,
or ten (10) half-size sheet pans

- EcoSmart design uses less electricity than competitive models. The reduced energy setting further minimizes electricity use.

- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.

- Cook with the optional product temperature probe or by time.

- Boiler-free, flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. The steam levels are maintained without a water reservoir.

- Two-speed reversing fan design provides excellent baking results and prevents excessive water and power consumption.

- Exclusive Gold-n-Brown™ feature on the ExpressTouch Control gives the operator the ability to achieve the ideal cooking environment for the ideal finish.

- Hand-held sprayer can be used to stop the cooking process in steaming vegetables, add water to your dishes, or rinse the inside oven cavity.

- Self-contained, oven venting system features a high-power fan that draws steam and fumes into the hood intake and out the top surface exhaust vent, trapping grease as the air moves through the filter system.

- Optional broiler element revolutionizes the utilization of a multi-functional Combi to accommodate new recipe applications and entrée finishing [Patent Pending].

- CombiClean® tablet-based cleaning system with a choice of four (4) different levels of cleaning.
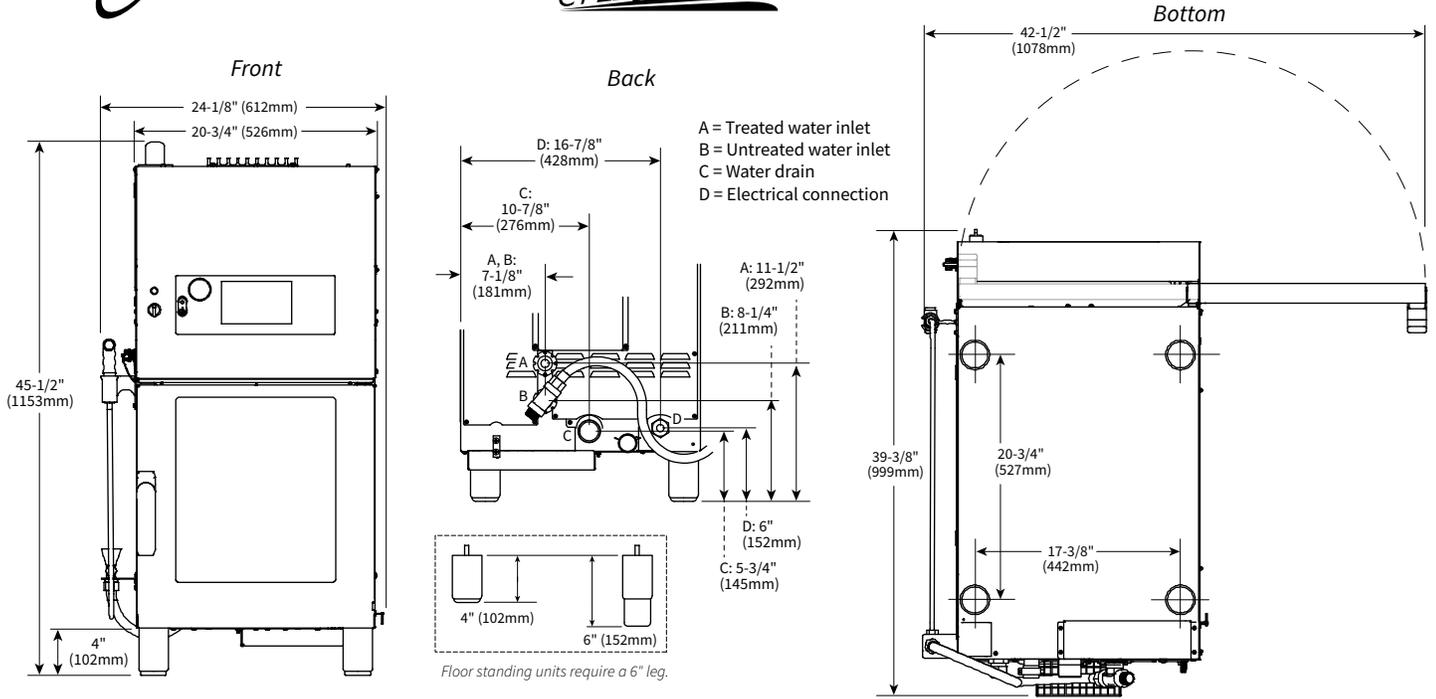
SHORT FORM SPEC

Alto-Shaam Combitherm® countertop Model CTX4-10EVH flash-steam electric CombiOven designed with EcoSmart® technology for reduced energy usage. The oven includes operational modes for steam, convection, and a combination of steam and convection heat. Standard features include: CombiClean® tablet-based cleaning system with a choice of four (4) different levels of cleaning, hand-held sprayer, an integrated oven venting system, positive action casual catch door handle, built-in drip tray, two-speed reversing fan, and removable door gasket. Oven and hood are constructed with stainless steel exteriors and stainless steel interior cavities. CombiOven includes cool-down function, and four (4) adjustable bullet legs. Each oven accommodates up to ten (10) half-size sheet pans or five (5) full-size hotel pans, and includes a standard right hinged door, ten (10) non-tilt support rails with 1-1/2" (38mm) vertical spacing between rails, and two (2) stainless steel shelves. Oven venting system includes one (1) grease and one (1) charcoal filter, with access from the left side of the oven for easy replacement. Hood control includes an ON/OFF switch and indicator light.

☐ **ExpressTouch Control**: Includes two-speed reversing fan control, retherm mode, moisture injection, six (6) browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish

☐ Single-point product temperature probe, Delta-T and cook & hold functionality (additional option)
☐ Single-point product temperature probe, Delta-T and cook & hold functionality with HACCP data access (additional option)
☐ Broiler element — not available on 1ph units [Patent Pending] (reduces pan capacity by one (1)) (additional option)

FACTORY INSTALLED

- Electrical Choices:
  ☐ 208V, 1ph
  ☐ 240V, 1ph
  ☐ 208-240V, 3ph
  ☐ 208-240V, 1ph
  ☐ 220-240V, 1ph
  ☐ 380-415V, 3ph

- Door Swing Choices:
  ☐ Right hinged, standard
  ☐ Left hinged, optional

- Leg Choices:
  ☐ 4" (102mm) bullet legs, 5014178, for countertop applications
  ☐ 6" (152mm) bullet legs, 5014179, for floor standing applications, optional
  ☐ 6" (152mm) seismic legs, 5014734, for floor standing applications, optional [additional charge applies]

- Panel Color Choices:
  ☐ Stainless Steel, standard
  ☐ Black, optional
  ☐ Burgundy, optional
  ☐ Brown, optional
  ☐ Red, optional
  ☐ White, optional
  ☐ Custom Color, optional [longer lead time applies]

Printed in the U.S.A.   Due to ongoing product improvement, specifications are subject to change without notice.

#423a – 07/18

Front

24-1/8" (612mm)
20-3/4" (526mm)
45-1/2" (1153mm)
4" (102mm)

Back

D: 16-7/8" (428mm)
C: 10-7/8" (276mm)
A, B: 7-1/8" (181mm)
A: 11-1/2" (292mm)
B: 8-1/4" (211mm)
D: 6" (152mm)
C: 5-3/4" (145mm)

A = Treated water inlet
B = Untreated water inlet
C = Water drain
D = Electrical connection

4" (102mm)   6" (152mm)

Floor standing units require a 6" leg.

Bottom

42-1/2" (1078mm)
39-3/8" (999mm)
20-3/4" (527mm)
17-3/8" (442mm)

Exterior Dimensions (H x W x D) 45-1/2" x 24-1/8" x 39-3/8" (1153mm x 612mm x 999mm)	**Net Weight** 260 lb (118 kg)
Ship Dimensions (L x W x H) 43" x 42" x 58" (1092mm x 1067mm x 1473mm)*	**Ship Weight** 415 lb (188 kg)*

Domestic ground shipping information. Contact factory for export weight and dimensions.

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY*
ONE (1) TREATED WATER INLET: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa) at a minimum flow rate of 0.13 gpm (0.5 L/min).
ONE (1) UNTREATED WATER INLET: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa) at a minimum flow rate of 2.64 gpm (10 L/min).
* Both inlets can be from same source. Divide using a manifold. Run one side through treatment device before running to oven. Must meet line pressure and flow rate specifications for both inlets.
WATER DRAIN: 1-1/2" NPT (50mm) connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F (93°C).

CLEARANCE REQUIREMENTS

LEFT:	4" (102mm)	18" (457mm) recommended service access
RIGHT:	4" (102mm) Non-combustible surfaces	2" (51mm) door swing or combustible surfaces
TOP:	20" (508mm) for air movement	
BOTTOM:	4" (102mm) for air movement	
BACK:	4" (102mm)	

INSTALLATION REQUIREMENTS

• Oven must be installed level.

• Water supply shut-off valve and back-flow preventer when required by local code.
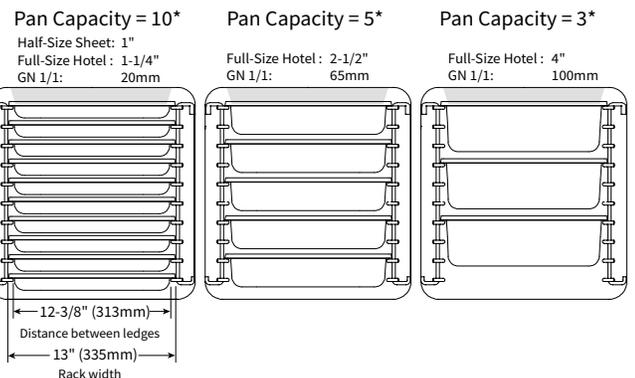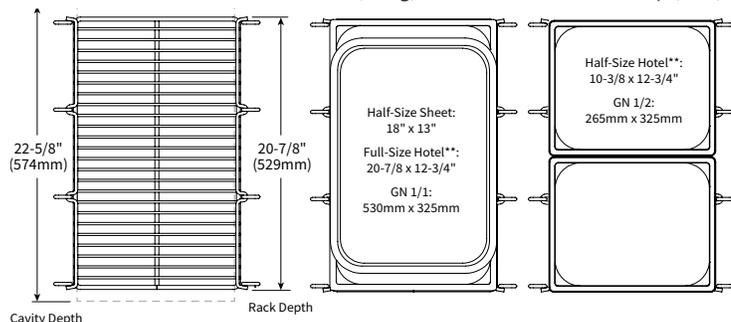
WATER QUALITY STANDARDS

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat your water.

Contaminant	Inlet Water Requirements
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm
Chloride	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	Treated line: 50-125 ppm
	Untreated line: 50-360 ppm

ELECTRICAL (DEDICATED CIRCUIT REQUIRED)

VOLTAGE	PH	HZ	AMPS	kW	AWG	CORD & PLUG	Certification
208	1	60	23.4	4.87	—	NEMA L6-30P - US only	UL LISTED / UL ANSI/NSF 4
240	1	60	26.3	6.31	8	no cord or plug	
208 – 240	3	60	15.9 – 18.8	5.59 – 7.67	10	no cord or plug	IP X4
208 – 240	1	50	23.4 – 26.3	4.87 – 6.31	—	8/3 cord, no plug	IP X4
220 – 240	1	50/60	24.9 – 26.3	5.47 – 6.60	8	no cord or plug	IP X4
380 – 415	3	50/60	9.8 – 10.8	6.49 – 7.67	10	no cord or plug	EAC CE

CAPACITY

Product Maximum 48 lb (22 kg)   Volume Maximum 30 qt (38 L)

22-5/8" (574mm) — Cavity Depth
20-7/8" (529mm) — Rack Depth

Half-Size Sheet: 18" x 13"
Full-Size Hotel**: 20-7/8 x 12-3/4"
GN 1/1: 530mm x 325mm

Half-Size Hotel**: 10-3/8 x 12-3/4
GN 1/2: 265mm x 325mm

Pan Capacity = 10*
Half-Size Sheet: 1"
Full-Size Hotel : 1-1/4"
GN 1/1: 20mm

1-1/2" (35mm)
12-3/8" (313mm) Distance between ledges
13" (335mm) Rack width

Pan Capacity = 5*
Full-Size Hotel : 2-1/2"
GN 1/1: 65mm

Pan Capacity = 3*
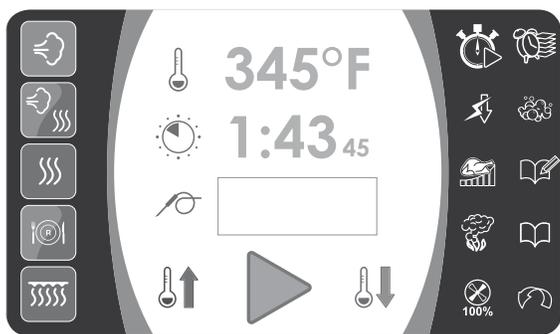Full-Size Hotel : 4"
GN 1/1: 100mm

* Broiler option (gray area) reduces pan capacity by one pan.

** Hotel pan width varies by brand. Pans with a width less than 12-1/2" require wire shelves and may require purchase of additional shelves (standard = 2) for maximum capacity.

CTX4-10EVH
COMBITHERM®
CT Express™

345°F
1:43₄₅

ExpressTouch with programmable control

Steam Mode
• Automatic steaming at 212°F (100°C).
• Quick steaming at 213°F to 250°F (101°C to 121°C).
• Low temperature steaming for poaching or proofing.
   85°F and 211°F (29°C and 99°C).

Combination Mode
• Combines steam and convection modes for faster production
  and better moisture retention.
• Improves yield, quality and shelf life.
• Automatic humidity control — 212°F to 485°F (100°C to 252°C).

Convection Mode
• Cooking, roasting, baking and finishing applications.
   — 85°F to 485°F (29°C to 252°C).

Retherm Mode (ExpressTouch only)
• Bulk food or plated meal reheating with automatic steam injection.
   — 245°F to 320°F (118°C to 160°C).
• Automatic humidity control.

Broiler Element (Optional on ExpressTouch only) [Patent Pending]
• Top heat element accommodates new recipe applications and entrée finishing.

Gold-n-Brown™ (ExpressTouch only)
• Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.
  Six levels of Gold-n-Brown are featured.

Moisture Injection (ExpressTouch only)
• A quick burst of moisture can be added with a touch of a button at any time when cooking in
  the convection mode.

Automatic Time Delay (ExpressTouch only)
• Quick and simple method to begin preheating your oven while you're away, and ready to go
 when you are.

HACCP Data Access (Optional on ExpressTouch only)
• Records cooking mode, time and temperature completed within a two week time period. The
  information is captured in a text format and can be downloaded to a USB device.

OPTIONS & ACCESSORIES	
☐ **COMBITHERM CLEANING LIQUID** — SPECIALLY FORMULATED FOR COMBITHERM OVENS	
➥ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
☐ **COMBICLEAN® COMBITABS™** — SPECIALLY FORMULATED FOR COMBITHERM OVENS	
➥ 90 (0.5 OUNCES) PACKETS EACH CONTAINER	CE-28892
COMBIHOOD® FILTERS	
☐ CHARCOAL	FI-24114
☐ GREASE	FI-24113
☐ **EXTENDED ONE-YEAR WARRANTY**	CONTACT FACTORY
☐ **FRY BASKET,** 12-3/4" x 20-7/8" (325mm x 530mm)	BS-26730
☐ **GRILLING GRATE,** 12-3/4" x 20-7/8" (325mm x 530mm)	SH-26731
☐ **POULTRY ROASTING RACK**	
6 CHICKEN CAPACITY — FITS INSIDE FULL-SIZE PAN: 1 RACK PER OVEN	SH-23000
☐ **SCALE FREE™** (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)	CE-27889
INSTALLATION OPTIONS	
☐ Alto-Shaam Combitherm Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY	
☐ Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY	
☐ **SHELF, STAINLESS STEEL WIRE,** 12-3/4" x 20-7/8" (325mm x 530mm)	SH-2903
☐ **STACKING KIT, MOUNTING ON TOP OF A 750-S, 750-TH-II, 750-TH/III, 1000-S, 1000-TH-II, OR 1000-TH/III**	5019679
☐ **STACKING KIT, MOUNTING ON TOP OF QUICKCHILLER™ QC3-3 OR QC3-20 WITHOUT BACKSPLASH**	5015781
STAND, STAINLESS STEEL (H X W X D)	
☐ STATIONARY WITH DOUBLE SHELF, FOR SINGLE UNITS ONLY (HEIGHT WITH OVEN = 77-1/4" [1962mm])	
35-13/16" x 22-1/4" x 31-9/16" (910mm x 565mm x 802mm)	5014985
☐ STATIONARY WITH DOUBLE SHELF; LOWER SHELF TO HOLD 300-TH/III OR 300-S, (HEIGHT WITH OVEN = 77-1/4" [1962mm])	
35-13/16" x 23-3/4" x 31-9/16" (910mm x 603mm x 802mm)	5014986

Fry Basket   BS-26730
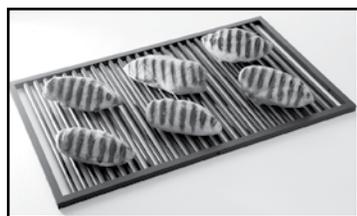
Grilling Grate   SH-26731

Stacking Kit, QC3-3   5015781

Stacking Kit, QC3-20 without backsplash
5015781